

**PLANT STEROL-CONTAINING FAT AND OIL COMPOSITION AND METHOD OF PRODUCING THE SAME**

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**Abstract of JP2002206100**

**PROBLEM TO BE SOLVED:** To obtain a plant sterol-containing fats and oils composition capable of imparting a cholesterol absorption-inhibiting action, requiring no addition of an emulsifier or reducing the amount of the emulsifier and obtaining an emulsified product having no taste specific to the emulsifier or a reduced taste when using the composition for producing fats and oils foods having an emulsified shape such as margarine, fat spread, and whipped cream. **SOLUTION:** This plant sterol-containing fats and oils composition contains a plant sterol fatty acid ester (A) and 10-70 wt.% partial glyceride (B).

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- PN - JP2002206100 A 20020726 DW200263 C11C3/00 015pp
- AN - 2002-587151.[63]
- TI - An oil and fat composition containing plant sterol compound, useful as an additive for foodstuffs e.g. as an emulsion aid
- AB - JP2002206100 NOVELTY - An oil and fat composition, comprising 10 to 70 wt % of partial glyceride and plant sterol fatty acid ester.
- DETAILED DESCRIPTION - An INDEPENDENT CLAIM is also included for preparing the composition comprising conducting an esterification reaction between plant sterols and partial glyceride using lipase.
- USE - The composition is useful as an additive for foodstuff as an e.g. emulsion aid.
- ADVANTAGE - The composition allows an improved taste to be attained.
- (Dwg.0/0)
- IC - A21D2/16 ;A21D13/00 ;A21D13/08 ;A23D7/00 ;A23D7/04 ;A23D9/00 ;A23D9/007 ;A23D9/04 ;A23G1/00 ;A23G3/00 ;A23L1/19 ;A23L1/24 ;A23L1/30 ;C11C3/00 ;C11C3/04
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